

	<b>Finished Product Specification</b>	
	Product Code	BA15191
	Product Name	Country Fair Eggs SP-GrLPY
	Legal Description	Printed Sugar Paste
	Medium	Sugar Paste
	Specification Date	30/10/2019

RSPO Certification	Mass Balance
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate (MB)	BMT-RSPO-000776

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
TELEPHONE	07966 793806
EMAIL	tony@bakeart.co.uk
OFFICE TELEPHONE	01792 293689
OFFICE EMAIL	admin@bakeart.co.uk
OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk

Image not available.

Product Dimensions: H:1.9mm L:26mm B:19mm D:mm  
Average unit weight: 1.0 g  
Case size - 1380 units

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	72.41398	United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)	Base	12.87	France,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	4.95	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	3.96	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.485	Austria,
E414 Gum arabic Derived from:Vegetable Stems of Acacia Senegal	Thickeners	1.485	Austria, Belgium, Sudan,
E422 Glycerol Derived from:Rapeseed	Humectant	0.99	Germany,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.99	Denmark,
Water	Base	0.45895	United Kingdom,
Maize starch Derived from:Maize	Thickeners	0.1743	The Netherlands,
E322 Lecithins Derived from:Sunflower	Emulsifier	0.10898	Spain,
E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
E464 Hydroxypropyl methyl cellulose Derived from:Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,

E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France, Germany, Poland, United Kingdom,
Maltodextrin Derived from:maize &/or potato	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
Spirulina Powder Derived from:Spirulina water extract	Colouring foodstuff	<0.1%	China, United States,
Trehalose Derived from:Sugar	Stabilisers	<0.1%	Indonesia, Japan, Thailand, Vietnam,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	<0.1%	Germany,
E163 Anthocyanins Derived from:Red Cabbage	Colours	<0.1%	China,
E300 Ascorbic Acid Derived from:Corn	Acidity Regulator	<0.1%	China,
E202 Potassium sorbate	Preservatives	<0.1%	China,
Maltodextrin Derived from:Potato	Base	<0.1%	Belgium, The Netherlands,
E330 Citric acid Derived from:maize or molasse (beet or cane)	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,
E331iii Trisodium citrate Derived from:Sodchinium Salts of Citric Acid	Acidity Regulator	<0.1%	China,

### Ingredients Declaration

Ingredients: Sugar, Glucose syrup, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Xanthan gum, Gum arabic, Maize starch; Emulsifier: Mono- and diglycerides of fatty acids, Lecithins; Humectant: Glycerol; Water, Colours: Riboflavin, Beetroot, Anthocyanin; Stabilisers: Modified Cellulose, Trehalose; Colouring foodstuff: Spirulina; Acidity Regulator: Citric acid, Trisodium citrate.

Allergy Information			
<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	+/-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	

+ Product contains, +/- Product may contain, - Does not contain

Allergen Statement
Whilst this product is free from Allergens, this production site handles Soya, an ingredient supplier also handles Nuts (Almond). Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Allergen free.

Product Shelf Life:	
Maximum Life from date of manufacture: in months	12
Minimum Shelf Life on Delivery: in months	9
Shelf Life Once Opened: in months	3

Nutritional Information	
Energy KJ	1649.2
Energy Kcal	388.9
Fat	5.1
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	86.0
Sugars	78.7
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.0
<i>Sodium</i>	0.0
Salt	0.0
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	0.0

Finished Product Quality Assurance Standards				
STANDARD	TARGET	ACCEPTABLE	REJECT	FREQUENCY
Colour	Pantone	+/- 1 shade	+/-2 shades	Every Batch
Size	H: 1.9 mm L:26 mm B: 19 mm D: mm	+/-2%	+/-3%	Every batch 500g
Appearance	Regularity of shape	+/-2%	+/-3%	Every batch 500g
Aroma	Sweet, Sugar	Sweet, Sugar		Every Batch 500g
Texture	Soft, melting	Soft, melting		Every batch 500g
Flavour	Sweet, Sugar	Sweet, Sugar		Every Batch 500g
Foreign	Absent	Absent	Present	Every batch

Finished Product Microbiological Standards					
MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
TVC	<20(4)	50,000	cfu/g	50,000	annual
Enterobacteriaceae	<10(2)	100	cfu/g	External Lab	annual
E.Coli	<10	<10	cfu/g	External Lab	annual
Yeast	<10(3)	1000	cfu/g	External Lab	annual
Staphylococcus	<20	100	cfu/g	External Lab	annual
Salmonella species	Not Detected	Not Detected	/25g	External Lab	annual

#### Recommended Storage Conditions

Ambient storage in cool (15 - 20°C) dry conditions, protected from light and strong odours.

The natural colours used in this product are highly sensitive to light and temperature; the colour will change where variations to recommended storage conditions occur.

The natural colours used in this product are highly sensitive to pH; the colour will change where pH is < 5.5.

Packaging							
Component	Material	Size	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Backing Paper	Paper	350mm x 480mm			29g	10	290g
Interleave Sheets	Plastic	350mm x 480mm	35 Micron	1000	4.2g	10	42g
Standard Pizza Box	Cardboard	495mm x 405mm x 30mm		700	214g	1	214g
Outer Carton	Cardboard	585 x 405 x 425mm		12	1167g	1	1167g

#### Cocoa Declaration

No statement selected

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QP18023

Issue  
1

Date  
30/10/2019

Written By  
L.Lisle

Authorised By



Tariff Code
17049099

## QUALITY AND FOOD SAFETY

Due to the manufacturing process, the natural colours used in these products, may vary slightly from batch to batch and show slight variation over time.

It is the Customers responsibility to ensure that this product is suitable for their intended purpose.

All details of the product and specification will remain the property of BakeArt Ltd. Neither party is empowered to disclose any details to a third party or make any changes to the specification without agreement in writing from BakeArt or the supplier as appropriate.

We hereby warrant as follows: -

1. That all food (as defined by the Food Safety Act 1990 and/or any regulations made thereunder) which is supplied to you by us from time to time whether directly or indirectly complies at the date of delivery in all respects with the said Act and/or regulations made thereunder and all other United Kingdom legislation and regulations relating to the supply or sale of food, and
2. That all food which is supplied to you by us is free from the prohibited additives as listed within the BakeArt Additives Policy, and
3. (Without prejudice to the generality of the foregoing) that all such food so supplied by us has not prior to delivery been rendered injurious to health and at delivery complies with food safety requirements and is at delivery of the nature, substance and quality described and is not at delivery described whether by means of a label or otherwise or presented in such a way so as to be false or misleading as to the nature or substance or quality of the food, and
4. That we have carried out in relation to all such food so supplied by us such checks as a major prudent manufacturer would reasonably have carried out to comply with all the aforementioned legislation and regulations and we hereby declare that it is in all the circumstances reasonable for you to rely on those checks, and
5. That all our premises, equipment, machinery and other apparatus of whatever nature used in connection with the manufacture, storage, supply and sale of food comply with the standards of cleanliness and hygiene prescribed by the said Act and/or regulations made thereunder.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	30/10/2019	L.Lisle	